## Brunch

### Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>DUCK FAT FRIES</td>
<td>$8</td>
<td>GF</td>
</tr>
<tr>
<td>garlic aioli, grated parmesan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARINATED OLIVES**</td>
<td>$5</td>
<td>V</td>
</tr>
<tr>
<td>citrus &amp; herbs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PORK BELLY &amp; CORN FRIED OYSTERS</td>
<td>$15</td>
<td>GF</td>
</tr>
<tr>
<td>crystal glaze, pickled okra, blue cheese crumbles, buttermilk dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BRUSSELS SPROUTS **</td>
<td>$8</td>
<td>GF</td>
</tr>
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<td>garlic aioli, grated parmesan</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Soup & Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN &amp; BOUDIN GUMBO</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>TOMATO BASIL **</td>
<td>$6</td>
<td>V</td>
</tr>
<tr>
<td>egg, serrano ham, basil oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BABY HERBS</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>seasonal fruit, candied pecans, house cheese, citrus vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>add ons: chicken 5 // wild American shrimp 6 salmon 6 // steak 10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEF’S CHARCUTERIE SALAD**</td>
<td>$16</td>
<td></td>
</tr>
<tr>
<td>daily cured meats, house cheese, olives, pecans, blue cheese vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ROASTED BEETS **</td>
<td>$12</td>
<td>GF</td>
</tr>
<tr>
<td>honey whipped goat cheese, basil pesto</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BLACKENED TUNA NIÇOISE SALAD*</td>
<td>$12</td>
<td>GF</td>
</tr>
<tr>
<td>Yukon gold potato, haricot verts, charred tomato, butter lettuce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ROASTED CAULIFLOWER &amp; ANCIENT GRAINS **</td>
<td>$14</td>
<td>GF</td>
</tr>
<tr>
<td>kale, farmer’s cheese, crushed almonds, crispy shallots, golden raisin vinaigrette</td>
<td></td>
<td></td>
</tr>
</tbody>
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### Brunch

#### Cochon & Grits
- house cured pork belly, poached egg, herb and goat cheese grits // $16

#### Shrimp & Grits
- wild American shrimp, stone ground grits, andouille, mushroom demi // $16

#### Steak & Egg
- two 4 ounce petit filets, two poached eggs, duck fat fingerlings, peppercorn & brandy cream // $31

#### Smoked Salmon & Egg
- poached egg, sautéed spinach, lemon-dill hollandaise // $17

#### Chicken Fried Duck & Cornbread Waffle
- whole confit duck leg, rosemary gravy, cayenne honey // $19

#### Crab Cake Benedict
- poached egg, tomato confit, shellfish cream, duck fat potatoes // $18

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**GF**: gluten free  
**V**: vegetarian  
**VE**: vegan

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**SNACKS**

- DUCK FAT FRIES: garlic aioli, grated parmesan // $8
- MARINATED OLIVES**: citrus & herbs // $5
- PORK BELLY & CORN FRIED OYSTERS: crystal glaze, pickled okra, blue cheese crumbles, buttermilk dressing // $15
- BRUSSELS SPROUTS **: garlic aioli, grated parmesan // $8

### SOUP & SALADS

- CHICKEN & BOUDIN GUMBO // $8
- TOMATO BASIL **: egg, serrano ham, basil oil // $6
- BABY HERBS: seasonal fruit, candied pecans, house cheese, citrus vinaigrette // $9
- add ons: chicken 5 // wild American shrimp 6 salmon 6 // steak 10
- CHEF’S CHARCUTERIE SALAD**: daily cured meats, house cheese, olives, pecans, blue cheese vinaigrette // $16
- ROASTED BEETS **: honey whipped goat cheese, basil pesto // $12
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FLATBREADS

DUCK CONFIT
bacon jam, goat cheese, micro arugula // 18

FIG & GOAT CHEESE
fig preserves, goat cheese, micro arugula, balsamic glaze // 15

MARGHERITA
baby heirloom tomato, mozzarella, fresh basil // 11

GRILLED VEGETABLE
roasted vegetable medley, marinara, mozzarella, fresh basil // 13

SERRANO HAM
pine nuts, shiitake mushrooms, gruyère // 12

MAINS

8OZ WAGYU BEEF BURGER
gruyère, caramelized onions, dijon mustard, butter lettuce, heirloom tomato // 16

IMPOSSIBLE BURGER*
plant-based burger, gruyère, caramelized onions, dijon mustard, butter lettuce, heirloom tomato // 15

HERB ROASTED MUSHROOM PASTA
Cognac, parmesan cream, soft poached egg
sm // 15 lg // 22

Smoked Chicken Salad Club Sandwich
Chisesi’s ham, bacon, provolone, butter lettuce, heirloom tomato // 12

Smothered Chicken & Mushroom Fricassee
Pearl onions, root vegetables, fresh thyme, buttermilk biscuit // 19

KIDS MENU

KIDS GRILLED CHEESE // 6
FRIED CHICKEN TENDERS // 6
CHEESE FLATBREAD // 6

*This menu is temporary and only valid through April 2020. Please check www.coppervinewine.com for the most up to date menus.

Chef de Cuisine, Amy Mehrtens

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Contains olives which may include pits.
We only use seafood sourced from sustainable fisheries located in American waters.